

# Blue Cheese



ITEM CODE: BL4006



PIEMONTE

## Blu di Langa

Produced in the upper Langa area of Asti; it's a blue cheese made from sheep's and goat's milk, with a buttery paste, rich in blue veins and fine holes. In the mouth it is intense, fat, balanced.

### INGREDIENTS:

Sheep's milk and thermised goat's milk, lactic ferments, salt, rennet

NOT EDIBLE RIND



Seasoning: 70 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

**ALLERGENS:** Milk and milk-based products (In base of REG. UE 1169/2011)

**CONSERVATION METHOD:** 0 - 6 °C

**MILK'S ORIGIN:** Italy NO GMO

Energy value	1143 KJ/278 kcal
Fats	30.9 g - with a saturated fat content: 19.2 g-
Carbohydrates	1.3 g -with a sugars content of: 1.3 g-
Protein	19.9 g
Salt	1.38 g

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
800 g	6	6	6	485X260XH120	60 days

\*The packaging material used complies with current legislation

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## Technical sheet



### *Dimensions*

SHAPE: cylindrical with flat faces

HEEL: 15 cm

DIAMETER: 15-18 cm

### *Chemical Characteristics*

HUMIDITY: 47.6 %

DRY MATTER: 52.4 %

FAT IN DRY MATTER: 47%

### *Microbiological characteristics:*

According to the legal limits (CE regulation 2073/2003)

### *Production Technologies*

The milk mix is introduced into special ripeners with selected ferments and rennet. The curd is poured into the molds, turned over several times to drain the serum. Then the product passes into the ventilated ripening room, so as to favour the perfect seasoning.

### *Organoleptic characteristics*

The production is linked to the traditions of the place, the paste is buttery, the taste in the mouth is intense and balanced.